

PARA LA MESA

PAN RUSTICO v	6
Cadiz sourdough and smoked paprika butter.	
ACEITUNAS GORDAL vG	5
Chilli scented Gordal olives.	
BOQUERONES	6
Crisp-fried paprika dusted whitebait, alioli and lemon.	
PIMIENTOS PADRÓNS v	7
Padron peppers sautéed in olive oil and Maldon sea salt.	

OSTRAS

Cumbræ oysters, served on ice, 3 or 6	11 / 20
SHALLOTS, SHERRY VINEGAR & LEMON. SOY, PICKLED GINGER, CHILLI & CORIANDER.	

PLATOS DE IBÉRICO

JAMON IBÉRICO	19
Cebo de Campo Ibérico ham.	
JAMÓN IBÉRICO Y MANCHEGO	24
Cebo de Campo Ibérico ham and aged Manchego cheese.	

PAELLA SUNDAYS

There are three delicious combinations to choose from, all made with premium Calasparra rice, serving 2-3 people. Our paellas are made to order, so allow 30-40 minutes. Available Sundays only.

CADIZ PAELLA	34
Seasonal white fish, king prawns, calamari, mussels, chicken, four extra-large shell-on king prawns and Padrón pepper.	
PAELLA DE CARNE	29
Chicken, pork loin, mushrooms, onion and asparagus.	
PAELLA DE MARISCOS	40
Seasonal white fish, king prawns, calamari, mussels, four extra large shell-on king prawns.	
Add to your paella:	
WHOLE GRILLED LOBSTER.	60
FOUR LARGE GRILLED KING PRAWNS.	12

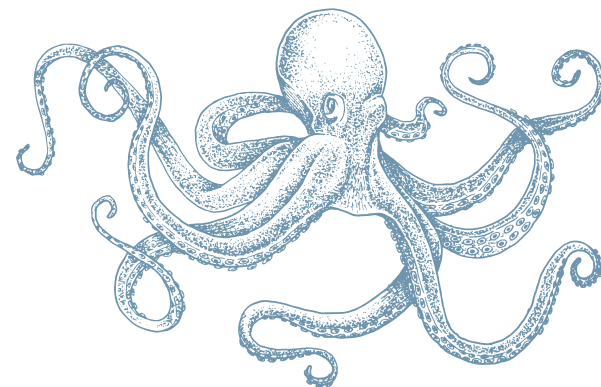
PLATOS PEQUEÑOS

SOPA DE PESCADO	8
Rich fish & shellfish soup, croutons and alioli.	
GAMBONES SALTEADAS	14
Butterflied & spiced shell-on king prawns, garlic, lemon and parsley butter sauce.	
CROQUETAS DE MORCILLA	8
Crisp-crumbed Stornoway black pudding croquette, apple gel and Serrano crumb.	
ENSALADA DE POLLO	9 / 17
Marinated & grilled chicken, baby gem lettuce, radish, caramelised onions, crispy potatoes, sourdough croutons, pine nuts and ginger mayo dressing. Served as a starter or main.	
SALMÓN AHUMADO	12
Scottish smoked salmon, plum tomato and avocado salsa, keta caviar and crostini.	
ESPARRAGOS TRIGUEROS v	8
Grilled asparagus, poached egg, large crouton and hollandaise sauce.	
VIEIRAS SALTEADAS	17
Pan-seared Scottish king scallops, anchovy and parsley butter with sourdough bread.	
CALAMARES FRITOS	12
Crisp-fried calamari, sea salt, chilli and smoked paprika alioli.	

MEJILLONES

Steamed Shetland mussels, served as starter with sourdough bread or skinny fries as a main.

SHALLOTS, WINE, PARSLEY & CREAM.	10 / 19
CHORIZO, CHILLI, GARLIC, WINE, SAFFRON & TOMATO.	10 / 19



 CADIZEDINBURGH

PLATOS GRANDES

VIEIRAS SALTEADAS	34
Pan-seared Scottish king scallops, anchovy and parsley butter with sourdough bread.	
ARROZ DE MARISCOS	21
King prawns, Shetland mussels & calamari, saffron Arborio rice and large grilled shell-on king prawn.	
BACALAO ARROSTO	21
Roasted North Atlantic cod, brandy & mustard cream sauce, chorizo, fondant potato, spinach and salsa verde.	
PESCADO AL HORNO	22
Monkfish tail cooked in Garbanzo chick pea garlic, spinach & red pepper cassoulet, topped with Manchego cheese and served with sourdough bread.	
EGLEFINO FRITO	16
Beer battered haddock, hand cut chips and mint pea purée.	
LENGUADO AL HORNO	30
Whole baked lemon sole & skinny fries, with your choice of butter. Choose from:	
CAPERS & PARSLEY. CHILLI, LIME & HERB. LEMON, ALMONDS & CAPERS.	
ARROZ CON VERDURAS v	15
Red peppers, asparagus, garlic, white wine and woodland mushrooms and smoked paprika arborio rice.	
CARNES	
POLLO Y MORCILLA	19
Roasted chicken breast with Spanish morcilla, sautéed woodland mushrooms, fondant potato and rich red wine & port jus.	
FILETE DE COSTILLA	34
Richly-marbled 9oz prime cut rib eye, cooked with confit garlic & rosemary paste, served with seared Padrón pepper and skinny fries.	
Add a steak sauce:	
GREEN PEPPERCORN OR BÉARNAISE SAUCE.	4
Top your steak with:	
2 KING PRAWNS & GARLIC BUTTER.	8
1/2 SCOTTISH LOBSTER & GARLIC BUTTER.	32

PLATOS DE MARISCOS

SELECCIÓN DE MARISCOS	one person / to share	50 / 95
SERVED FOR 1 PERSON		
Half lobster Thermidor, 2 large shell-on grilled king prawns and a grilled Scottish king scallop, Shetland mussels with white wine, shallots & cream, skinny fries and smoked paprika alioli.		
SERVED FOR 2 PERSONS		
Whole lobster Thermidor, Shetland mussels with wine, shallots & cream, 2 large shell-on grilled king prawns and 2 grilled Scottish king scallops, Shetland mussels with white wine, chilli & chorizo, skinny fries and smoked paprika alioli.		
PLATO DEL MAR	one person / to share	60 / 115
Our Selección de Mariscos served for 1 person with 3 fresh Cumbræ oysters to start or for 2 persons with 6 oysters, served with sherry vinegar mignonette.		
PLATO DEL REY		190
6 Cumbræ oysters to start, our Selección de Mariscos, served for 2 plus a chilled bottle of Laurent Perrier La Cuvée Brut NV, Champagne.		

LANGOSTA

Half / whole lobster with skinny fries or house salad.

LANGOSTA A LA PLANCHA	half / whole	34 / 65
With garlic butter.		
LANGOSTA THERMIDOR		36 / 68
Grilled lobster, shallot, brandy, Manchego cheese, tabasco and smoked paprika sauce.		

ACOMPAÑAMIENTOS

HAND CUT CHIPS, TRUFFLE OIL & MANCHEGO	5
SKINNY FRIES	5
HAND CUT CHIPS	5
SEASONAL NEW POTATOES	4.5
BUTTERED GREENS	5
CADIZ HOUSE SALAD	5

If you have a food allergy, please ask for our allergen guide as not all dish ingredients are listed on the menu.

An optional & discretionary 10% service charge will be added to your bill, all of which goes directly to our team.



CADIZ

SEAFOOD · COCKTAILS

